

Notification of Request for Authorization under the Degree-Granting Institutions Act

Date posted: November 13, 2013

Institution: Le Cordon Bleu College of Culinary Arts, Seattle

Nature of request: Initial authorization to offer degree programs at the Seattle campus

Proposed programs: Associate of Applied Science in Le Cordon Bleu Culinary Arts
Associate of Applied Science in Le Cordon Bleu Patisserie and Baking

Washington site where the program will be offered:

Le Cordon Bleu College of Culinary Arts, Seattle
360 Corporate Drive North
Tukwila, WA 98188

Background:

Le Cordon Bleu College of Culinary Arts, Seattle is a private, proprietary institution that is a division of Career Education Corporation. It has been offering certificate programs in culinary arts since 2008. It is accredited by the Accrediting Council for Independent Colleges and Schools (ACICS) since 2009.

Nature of the review:

Prior to granting authorization to offer degree programs in Washington State, the Washington Student Achievement Council/Degree Authorization reviews elements such as institutional infrastructure, financial solvency, administrative staff qualifications, program outcomes, course requirements, method of course delivery, faculty credentials, and student services.

The programs to be offered by Le Cordon Bleu College of Culinary Arts, Seattle appear to meet the requirements of the Degree-Granting Institutions Act.

Information on the programs can be found at the end of this notice.

Timeline:

The Council will accept comments on this application until November 27, 2013.

Any individuals with knowledge that may indicate the institution and/or the programs do not meet the authorization requirements of WAC 250-61 are requested to submit comments to:

[Degree Authorization](#).

If you would like to know more about the current law and regulations that govern the program, they can be found at the following links: the statute is [RCW 28B.85](#) and the regulation is [WAC 250-61](#).

Program Title:

Associate of Applied Science in Le Cordon Bleu Culinary Arts

Program Outcomes:

- “Demonstrate professional-level cooking techniques
- Demonstrate sanitation principles as they apply to the professional kitchen.
- Demonstrate professionalism appropriate to the hospitality industry.
- Apply basic management principles to the demands of a hospitality business.

- Exhibit college-level reasoning skills.

Upon completion of the program the graduate should have the workforce skills appropriate for entry level positions in the culinary and/or hospitality industries. Examples of some job titles for graduate include Cook, Line Cook, Catering Assistant, Banquet Cook, Garde Manger , Rounds man and Prep Cook.

A general education is an important aspect of higher learning and a valuable asset in today's highly competitive world. General education coursework is designed to ensure that students have the cognitive abilities crucial to their success in their workplace.

The program was designed to represent a complete, well rounded curriculum that provides a foundation for students to enter the foodservice industry in any of a multitude of positions."

Number of Credits: 107 quarter credits

Mode of Delivery: Residential only

<u>Required Courses:</u>		<u>Credits</u>
<u>General Education Courses:</u> (25 credits total)		
COM 115	Communication Methods.....	5.0
ENG 105	English Composition.....	5.0
LIT 215	Topics in Literature.....	5.0
MTH 135	College Mathematics	5.0
PSY 105	Psychology.....	5.0
<u>Core Courses:</u> (82 credits total)		
LCBC 100	College Success and Career Portfolio.....	1.0
LCBC 105	Food Safety and Sanitation	3.0
LCBC 110	Culinary Foundations I	4.0
LCBC 122	Culinary Foundations II	7.0
LCBC 125	Cost Control and Purchasing	3.0
LCBC 132	Culinary Foundations III	7.0
LCBC 135	Nutrition.....	3.0
LCBC 152	Baking and Pastry	7.0
LCBC 212	Cuisine Across Culture	8.0
LCBC 215	Hospitality Supervision and Entrepreneurship	5.0
LCBC 222	Catering and Buffets	7.0
LCBC 225	Wine and Beverage	3.0
LCBC 232	Contemporary Cuisine	4.0
LCBC 240	Restaurant Rotation.....	8.0
LCBC 250	Externship I.....	6.0
LCBC 255	Externship II.....	6.0

Program Title:

Associate of Applied Science in Le Cordon Bleu Patisserie and Baking

Program Outcomes:

- “Demonstrate professional-level patisserie and baking techniques.
- Demonstrate sanitation principles as they apply to the professional kitchen.
- Demonstrate professionalism appropriate to the hospitality industry.
- Apply basic management principles to the demands of a hospitality business.
- Exhibit college-level reasoning skills.

Upon completion of the program the graduate should have the workforce skills appropriate for entry level positions in the culinary and/or hospitality industries. Examples of some job titles for graduates include Pastry Assistant, Bakery Assistant, Baker, Assistant Pastry Cook, Pastry Cook, Bread Baker, and Cake Decorator.

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The program was designed to represent a complete, well rounded curriculum that provides a foundation for students to enter the foodservice industry in any of a multitude of positions.”

Number of Credits: 106 quarter credits

Mode of Delivery: Residential only

Required Courses:

Credits

General Education Courses: (25 credits total)

COM 115	Communication Methods.....	5.0
ENG 105	English Composition.....	5.0
LIT 215	Topics in Literature.....	5.0
MTH 135	College Mathematics	5.0
PSY 105	Psychology.....	5.0

Core Courses: (81 credits total)

LCBC 100	College Success and Career Portfolio	1.0
LCBC 105	Food Safety and Sanitation	3.0
LCBC 110	Culinary Foundations I	4.0
LCBC 122	Culinary Foundations II	7.0
LCBC 125	Cost Control and Purchasing	3.0
LCBC 135	Nutrition.....	3.0
LCBC 215	Hospitality Supervision and Entrepreneurship	5.0
LCBK 102	Introduction to Patisserie and Baking	7.0
LCBK 112	Baking Principles and Viennoiserie.....	7.0
LCBK 122	International Patisserie, Cake Formula and Assembly	7.0
LCBK 212	Advanced Patisserie Techniques.....	8.0
LCBK 222	Centerpiece and Cake Decoration Techniques	7.0
LCBK 232	Advanced Showpiece and Confectionary Techniques.....	7.0

LCBK 250	Externship I.....	6.0
LCBK 255	Externship II.....	6.0